

BAK

SOURDOUGH BREAD SODA BREAD CORN BREAD MUFFINS
YEAST ROLLS COFFEE CAKE BANANA BREAD BUTTERMILK
BISCUITS CHEESE STRAWS SCONES DEVIL'S FOOD GERMAN CHOCOLATE
COCONUT SPICE CAKE BUTTERCREAM FONDANT ICING ROYAL ICING

- Submit questions to: ncsfCompetitions@ncagr.gov
- Registration deadline is Friday, September 15, 2023
- Pre-registration is required.
- Competition is open to residents of North Carolina only.
- Social security numbers are required for prize money.
- **NEW** NC Substitute W-9 forms are required for prize money. Participants not wishing to provide their social security number or fill out a NC Substitute W-9 form should enter with a paper entry form and write the word "decline" in the space for social security numbers. See information at the back of this chapter.
- Each exhibitor may only enter once per Class.
- Deliver exhibits to the Education Building
 - Saturday, October 7 8:00 am - 6:00 pm
 - Sunday, October 8 8:00 am - 6:00 pm
- Exhibits released from other fairs will be accepted with prior permission from Entry Department, call 919 839 4513 for details.
- Exhibits will be released Monday, October 23, 8:00 am - 6:00pm. Exhibits left after this date will be discarded. The fair is not responsible for entries left after 6:00 pm, Monday, October 23, 2023
- The **General Rules and Regulations of the Fair** will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. They can be found at the back of this chapter.
- All entries must have been prepared by the exhibitor since the 2022 NC State Fair. Anything that has been entered in a previous NC State Fair will be disqualified. Commercially produced entries are not allowed.
- Only one individual in a household may make an entry under a Class number. The same product may not be shared for entry by more than one individual. Violators will be disqualified.
- Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.
- All submitted recipes become the property of the NC State Fair.
- Once your entry has been accepted, judged, and displayed, the display cases will be locked and will not be opened for any reason during hours of fair operation. Any corrections or repairs to the entries will be done before or after Fair hours.
- Point system listed is used to aid judges in selecting winners, but is not the sole factor in the awarding of ribbons and placements. A Best of Show ribbon may be given to the best entries in each category, if appropriate. Judges may make remarks and attach to the entry tag.



- Baked goods can be delivered to the department in any form of disposable covered container. You can use a rigid plastic plate inside a food grade plastic bag (plastic wrap not allowed). Half cake containers, cup cake clam shell containers and lidded containers no larger than 8 X 10" are permitted. Unlisted containers may lead to disqualification. Containers are not returned to exhibitors.
- All entries will be placed on a standard fair plate following judging for display purposes.



DIVISION 101 – BREADS 1st:\$15 2nd:\$12 3rd:\$10 Best of Show:\$25

Class 01 – WHITE YEAST BREAD *½ loaf*

Class 02 – WHOLE WHEAT YEAST BREAD *½ loaf*

Class 03 – OTHER FLOUR YEAST BREAD *Rye, oatmeal, or flour mixtures, ½ loaf.*

Class 04 – SOURDOUGH BREAD *Any Flour, ½ loaf*

Class 05 – ANY OLD WORLD BREAD *Traditional French, Italian etc. ½ loaf*

Class 06 – ANY FRUIT, NUTS OR SPICE BREAD *½ loaf*

Class 07 – SKILLET OR SODA BREAD *½ loaf*

Class 08 – CORN BREAD, PLAIN *Muffins, Squares, Wedges or Sticks. 6 items*

Class 09 – CORN BREAD, FLAVORED: *Muffins, Squares, Wedges or Sticks. 6 items*

Class 10 – WHITE YEAST ROLLS *6 rolls*

Class 11 – WHOLE WHEAT ROLLS *or other flours. 6 rolls*

Class 12 – STICKY BUN YEAST ROLLS *With white flour or other flours. 6 rolls*

Class 13 – FRUIT MUFFIN *6 muffins*

Class 14 – VEGETABLE MUFFIN *6 muffins*

Class 15 – MUFFIN, ANY OTHER *6 muffins*

Class 16 – COFFEE CAKE OR TEA RING *9 inches or less*

Class 17 – QUICKBREAD, BANANA *½ loaf*

Class 18 – QUICKBREAD, ANY OTHER FRUIT *½ loaf*

Class 19 – QUICKBREAD, VEGETABLE *½ loaf*

Class 20 – QUICKBREAD, NUT OR OTHER *½ loaf*

Class 21 – GLUTEN FREE QUICKBREAD, WITH FRUIT *½ loaf*

Class 22 – PLAIN OR BUTTERMILK BISCUITS *6 biscuits*

Class 23 – SAVORY BISCUITS, CHEESE, GARLIC, ETC. *6 biscuits*

Class 24 – SWEETPOTATO BISCUITS *6 biscuits*

Class 25 – CHEESE STRAWS *2 dozen*

Class 26 – SCONES - ANY TYPE OR FLAVOR *6 scones*

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
I. Appearance 25 points	pleasing appearance even golden brown color good shape, well proportioned even rounded top	appearance not pleasing too pale or too brown irregular or poor shape has cracks or bulges
II. Texture 25 points	fine even grain small thin cell walls light for size crisp crust about 1/8" thick hard, dry crust	large cells, coarse grain thick cell walls tunnels or large holes heavy for size
III. Crumb 25 points	even color throughout slightly moist light and elastic tender	gray or dark streaks harsh, crumbly, dry doughy tough
IV. Flavor 25 points	good well-blended flavor sweet nutty flavor pleasing	flat tasting sour fermented flavor any flavor too strong off flavor



DIVISION 102 – CAKES 1st:\$17 2nd:\$14 3rd:\$12 Best of Show:\$25

Tube, Sheet, or Loaf Cakes

Class 01 – ANGEL FOOD CAKE ½ cake

Class 02 – CUP CAKES 6 See Youth categories for Youth Cupcakes

Class 03 – JELLY ROLL CAKE ½ cake

Class 04 – SPICE CAKE ½ cake

Class 05 – BAKED FRUIT CAKE 6 ½ inch slices

Class 06 – TRUE POUND CAKE ½ cake

Class 07 – MOCK PLAIN POUND CAKE ½ cake

Class 08 – CHOCOLATE POUND CAKE ½ cake

Class 09 – FLAVORED MOCK POUND CAKE, ANY OTHER ½ cake

Class 10 – FRUIT FLAVORED TUBE, SHEET OR LOAF CAKE, NOT LISTED ½ cake

Class 11 – ANY TUBE, SHEET OR LOAF CAKE, NOT LISTED ½ cake

Layer Cakes, Iced (See Rules)

Class 12 – DEVIL'S FOOD LAYER CAKE, ANY ICING ½ cake

Class 13 – GERMAN CHOCOLATE LAYER CAKE, ANY ICING ½ cake

Class 14 – OTHER CHOCOLATE LAYER CAKE, ANY ICING ½ cake

Class 15 – COCONUT LAYER CAKE, ANY ICING ½ cake

Class 16 – SPICE LAYER CAKE, ANY ICING ½ cake

Class 17 – YELLOW LAYER CAKE, ANY ICING ½ cake

Class 18 – SUGAR-FREE LAYER CAKE, SUGAR-FREE ICING ½ cake

Class 19 – WHITE LAYER CAKE, ANY ICING ½ cake

Class 20 – ANY FRUIT FLAVORED LAYER, ANY ICING ½ cake

Class 21 – ANY OTHER LAYER CAKE, ANY ICING ½ cake

CRITERIA FOR JUDGING

	GOOD QUALITIES:	POOR QUALITIES:
I. Appearance 25 points	pleasing appearance slightly rounded top symmetrical smooth and uniform crust frosting; smooth and evenly spread	not pleasing in appearance peaked or sunken top, flat higher on one side humps or cracks on top hard, sticky, shiny or cracked crust frosting crystalized, sticky, sugary or coarse; unevenly spread or too thick
II. Texture 25 points	fine even grain thin cell walls feathery,light crumbly when cut	thick cell walls coarse or uneven grain tunnels or big holes heavy
III. Crumb 25 points	smooth and velvety slightly moist light and tender pleasing color	soggy or sad harsh or dry tough off color
IV. Flavor 25 points	delicate well-blended flavor sweet flavor free from strong flavor taste good	bitter or "off" flavor flat strong flavor or egg or other ingredients unpleasant flavor

True pound cake contains only butter or margarine, sugar, eggs, and flour. No baking powder, baking soda, or milk is allowed.

Mock pound cake can include baking powder, baking soda and milk, but cannot include boxed cake mix.



DIVISION 103 – COOKIES 1st:\$12 2nd:\$10 3rd:\$8 Best of Show:\$25

Class 01 – BROWN SUGAR LACE COOKIE *Commissioner's Favorite* 9

Class 02 – CHOCOLATE CHIP/CHOCOLATE CHUNK COOKIE 9

Class 03 – OATMEAL RAISIN COOKIE 9

Class 04 – PLAIN SUGAR COOKIE, SPRINKLES ALLOWED 9

Class 05 – ANY DROP COOKIE NOT LISTED 9

Class 06 – ICE BOX OR ROLLED COOKIE 9

Class 07 – SHAPED COOKIE, PRESSED OR MOLDED 9

Class 08 – DECORATED COOKIES, WITH ROYAL ICING *No recipe required.* 4

Class 09 – BAR COOKIES *Cooked in sheet, cut in strips. Not brownies.* 9

Class 10 – SANDWICH COOKIES OR FILLED COOKIES 9 *See Rules*

Class 11 – PLAIN BROWNIES *No icing, no nuts, no baking chips, etc.* 9

Class 12 – BROWNIES WITH ADDITIONAL INGREDIENTS *Icing, nuts, baking chips, marshmallows, etc.)* 9

Class 13 – FAT FREE BROWNIES 9

Class 14 – BISCOTTI, ANY TYPE 9

Class 15 – COOKIES, NOT LISTED 9

Entries needing refrigeration or those with frosting containing cream cheese, cream and/or raw egg products will be disqualified.

No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.

CRITERIA FOR JUDGING

	GOOD QUALITIES	POOR QUALITIES
I. Appearance	crust: color uniform characteristic of type shape: regular, even, uniform good proportion attractive	burned pale dull color or off color irregular or poor shape too large or too small too thick or too thin not attractive
II. Texture	thin cookies (rolled, ice box, pressed), crisp and tender thick cookies (drop, sheet or bar), soft and tender, even grain	too hard or dry too limp coarse grain heavy or soggy
III. Tenderness	tender, but holds together well	tough, rubbery, crumbly
IV. Flavor	tastes good free from excessive flavoring flavor well-blended characteristic flavor of kind	tastes bad or flat too strong taste of flavoring or spices uneven flavor throughout off flavor



DIVISION 104 – CANDY

1st:\$15 2nd:\$12 3rd:\$10 Best of Show:\$25

Class 01 – COOKED CHOCOLATE FUDGE *Chocolate only, old fashioned beaten by hand or mixer. 12 pieces*

Class 02 – QUICK CHOCOLATE FUDGE *Chocolate only, quick methods. 12 pieces*

Class 03 – ANY OTHER FUDGE *Other flavors including chocolate combinations. 12 pieces*

Class 04 – CARAMELS *12 pieces*

Class 05 – FRUIT CANDY *12 pieces*

Class 06 – DIVINITY *12 pieces*

Class 07 – MINTS, PULLED *12 pieces*

Class 08 – MINTS, OTHER *12 pieces*

Class 09 – PEANUT BRITTLE *12 pieces*

Class 10 – HAND DIPPED CANDY *12 pieces*

Class 11 – ANY OTHER CANDY *12 pieces*

CRITERIA FOR JUDGING

GOOD QUALITIES

I. Appearance 25 points

color uniform
attractive
shape: regular, even, uniform

II. Texture/Tenderness 40 points

appropriate for type
crystalline-firm, not hard or soft
non-crystalline-should hold shape,
no crystals

III. Flavor 35 points

tastes good or pleasing
flavor uniform and blended

POOR QUALITIES

poor color, not uniform
unattractive
irregular or poor shape
too soft/hard/tough
too sticky/too dry
crumbly
hard or soft
crystal formation
flat flavor
strong, unpleasant flavor



DIV 105 – YOUTH BAKING AGES 6 - 12

1st:\$12 2nd:\$10 3rd:\$8

- Class 01 – YEAST BREAD $\frac{1}{2}$ loaf or 6 rolls
- Class 02 – QUICKBREADS $\frac{1}{2}$ loaf or 6 rolls
- Class 03 – BISCUITS, PLAIN OR BUTTERMILK 6
- Class 04 – CUP CAKES 6
- Class 05 – COOKIES 9
- Class 06 – BROWNIES 9

DIV 106 – YOUTH BAKING, AGES 13-17

1st:\$15 2nd:\$12 3rd:\$10

- Class 01 – YEAST BREAD $\frac{1}{2}$ loaf
- Class 02 – HOLIDAY BREAD $\frac{1}{2}$ loaf
- Class 03 – QUICKBREADS $\frac{1}{2}$ loaf
- Class 04 – BISCUITS, PLAIN OR BUTTERMILK 6 biscuits
- Class 05 – MUFFINS 6 muffins
- Class 06 – TRUE POUND CAKE $\frac{1}{2}$ cake
- Class 07 – CUP CAKES, ANY 6 cup cakes
- Class 08 – LAYER CAKE $\frac{1}{2}$ cake

DIV 107 – YOUTH COOKIE BAKING, AGES 13-17

1st:\$12 2nd:\$10 3rd:\$8

- Class 01 – DROP COOKIES 9 cookies
- Class 02 – ROLLED COOKIES 9 cookies
- Class 03 – BAR COOKIES 9 cookies
- Class 04 – FUDGE, ANY TYPE 12 pieces
- Class 05 – PEANUT BRITTLE 6 pieces

- *True pound cake contains only butter/margarine, sugar, eggs, and flour. No baking powder, baking soda, or milk is allowed. Liquid flavorings, including vanilla*
- *Entries needing refrigeration or those with frosting containing cream cheese, cream and/or raw egg products will be disqualified. No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.*

GROUP HOME & SPECIAL NEEDS

The same entry will not be allowed in more than one lot number or competition Group home entries must be registered in the group home's name and entered in the group home categories under each class. The NC State Fair abides by developmental age grouping for individuals with exceptional/special needs.

DIVISION 108 – BAK GROUP HOME

1st:\$12 2nd:\$10 3rd:\$8

- Class 01 – GROUP HOME, ANY CATEGORY LISTED

DIVISION 109 – BAK SPECIAL NEEDS

1st:\$12 2nd:\$10 3rd:\$8

- Class 02 – SPECIAL NEEDS, ANY CATEGORY LISTED



DIVISION 110 – PROFESSIONAL DECORATED CAKES

1st:\$25 2nd:\$15 3rd:\$10 Best of Show:\$25

Class 01 – WEDDING CAKE - BUTTERCREAM/ROYAL ICING DECORATIONS ONLY

Class 02 – WEDDING CAKE - GUM PASTE DECORATIONS ONLY

Class 03 – SHAPED CAKE - ROYAL ICING DECORATIONS ONLY

Class 04 – SHAPED CAKE - BUTTERCREAM DECORATIONS ONLY

Class 05 – NOVELTY SHAPE & DESIGN - YOUR CHOICE OF DECORATIONS

Class 06 – ANY OTHER, NOT LISTED

combination of frosting/icing/decorations not listed above

Class 07 – DECORATED CAKE - BUTTERCREAM FROSTING ONLY

Class 08 – MINIATURE DECORATED CAKE

Buttercream frosting, fondant icing, or royal icing; your choice of decoration medium(s)

- *Decorated cakes do not need to be delivered in a plastic bag or covered container.*
- *Designs should be chosen to adhere to category specifications.*
- *Entries that do not adhere to size limitations will be disqualified.*
- *Designs that feature fresh fruit will be disqualified.*
- *Full sized Decorated Cakes must be on a round base that is no larger than 18" in diameter. Entries may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars.*
- *Miniature Decorated Cakes must be on a round base that is no larger than 6" in diameter and cannot be over 10" high including decorations.*
- *Measurements include the platter on which the cake rests.*
- *Entrants are encouraged to use Styrofoam to shape cakes (round, square, or oblong) and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum.*
- *Decorated cakes may not be sold on the fairgrounds, By order of the NC Health Department.*



DIVISION 111 – AMATEUR DECORATED CAKES

1st:\$25 2nd:\$15 3rd:\$10 Best of Show:\$25

Class 01 – WEDDING CAKE - BUTTERCREAM/ROYAL ICING DECORATIONS ONLY

Class 02 – WEDDING CAKE - GUM PASTE DECORATIONS ONLY

Class 03 – SHAPED CAKE - ROYAL ICING DECORATIONS ONLY

Class 04 – SHAPED CAKE - BUTTERCREAM DECORATIONS ONLY

Class 05 – NOVELTY SHAPE & DESIGN - YOUR CHOICE OF DECORATIONS

Class 06 – ANY OTHER, NOT LISTED

combination of frosting/icing/decorations not listed above

Class 07 – DECORATED CAKE - BUTTERCREAM FROSTING ONLY

Class 08 – MINIATURE DECORATED CAKE

Buttercream frosting, fondant icing, or royal icing; your choice of decoration medium(s)

- *Decorated cakes do not need to be delivered in a plastic bag or covered container.*
- *Designs should be chosen to adhere to category specifications.*
- *Entries that do not adhere to size limitations will be disqualified.*
- *Designs that feature fresh fruit will be disqualified.*
- *Full sized Decorated Cakes must be on a round base that is no larger than 18" in diameter. Entries may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars.*
- *Miniature Decorated Cakes must be on a round base that is no larger than 6" in diameter and cannot be over 10" high including decorations.*
- *Measurements include the platter on which the cake rests.*
- *Entrants are encouraged to use Styrofoam to shape cakes (round, square, or oblong) and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum.*
- *All entries must be made and submitted by non-professionals only. A non-professional is defined as a person who does not teach cooking classes, has not taught cooking classes, and/or does not produce any candies, cookies, breads, cakes, or other baked goods included in this department for sale.*
- *Decorated cakes may not be sold on the fairgrounds, By order of the NC Health Department.*



DIVISION 112 – JUNIOR AMATEUR DECORATED CAKES

1st:\$25 2nd:\$15 3rd:\$10 Best of Show:\$25

Class 01 – AGES 6-12 - DECORATED CAKE, ANY STYLE

(Playdough or use of other mediums for decorations are allowed for this age group only.)

Class 02 – AGES 13-17 - DECORATED CAKE, ANY STYLE

- *Designs should be chosen to adhere to category specifications.*
- *Decorated cakes do not need to be delivered in a plastic bag or covered container.*
- *Designs that feature fresh fruit will be disqualified.*
- *Full sized Decorated Cakes must be on a round base that is no larger than 18" in diameter. Entries may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars.*
- *Miniature Decorated Cakes must be on a round base that is no larger than 6" in diameter and cannot be over 10" high including decorations.*
- *Entries that do not adhere to size limitations will be disqualified.*
- *Measurements include the platter on which the cake rests.*
- *Entrants are encouraged to use Styrofoam to shape cakes (round, square, or oblong) and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum.*
- *All entries must be made and submitted by non-professionals only. An Amateur is defined as a person who does not teach cooking classes, has not taught cooking classes, and/or does not produce any candies, cookies, breads, cakes, or other baked goods included in this department for sale.*
- *Decorated cakes may not be sold on the fairgrounds, By order of the NC Health Department.*



DIVISION 113 – DECORATED PIE CRUST

1st:\$25 2nd:\$15 3rd:\$10 Best of Show:\$25

Bakers can let their imaginations run wild, crusts are judged on their appearance only. Entries will not be tasted. Recipes not required. Pies will not be returned to exhibitors. Any disposable pie pan from 5 to 10 inches can be used. Pie filling can only be puffed rice/marshmallow mixture (rice crispy treats) which can be dyed any normal pie filling color. Contact us with any questions: ncsfCompetitions@ncagr.gov

Class 01 – LATTICE DESIGN *Any variation of inter-woven pie crust*

Class 02 – WILD CARD *Any design other than lattice.*

- *Designs should be chosen to adhere to Class specifications.*
- *Entries that do not adhere to size limitations will be disqualified.*

Instructions on how to make a FAKE fruit filling for your pie.

- *You will need:*
 - 6 cups Rice Krispies cereal*
 - 10 oz. (1 bag) marshmallows (mini's melt faster)*
 - Food Coloring (spray works best)*
- *Soften a bowl full of marshmallows in the microwave in 30 second increments. (marshmallows will puff up when ready to mix)*
- *Mix in 6 cups of Rice Krispies cereal.*
- *Spoon mixture into disposable pie pan and allow to dry until hard (2-4 days).*
- *Apply food coloring by either painting it on with a brush or spraying it on.*
- *Bake pie crust until golden and then air dry for at least a day.*
- *You can also use dried beans if you wish. Entry must stay on display 11 days.*

DIVISION 100 – BAK SPECIAL AWARDS

Class 01 – BREADS BEST OF SHOW	\$25
Class 02 – CAKES BEST OF SHOW	\$25
Class 03 – COOKIES BEST OF SHOW	\$25
Class 04 – CANDY BEST OF SHOW	\$25
Class 05 – YOUTH BAKING BEST OF SHOW	\$25
Class 06 – PROFESSIONAL DECORATED CAKE BEST OF SHOW	\$25
Class 07 – AMATEUR DECORATED CAKE BEST OF SHOW	\$25
Class 08 – JUNIOR DECORATED CAKE BEST OF SHOW	\$25
Class 09 – DECORATED PIE CRUST BEST OF SHOW	\$25



CAN

PICKLES JAMS JELLIES SAUCES SAGE THYME PARSLEY
BASIL MINT HERB MIXTURE DRIED JERKY APPLESAUCE
BLACKBERRIES BLUEBERRIES FIGS PEACHES PLUMS TOMATO KETCHUP
BUTTER BEANS GREEN BEANS BEETS TURNIP GREENS SWEET PEPPERS

- Submit questions to: ncsfCompetitions@ncagr.gov
- Pre-registration is required
- Registration deadline is Friday, September 15, 2023
- Competition is open to residents of North Carolina only
- Social security numbers are required for prize money
- **NEW** NC Substitute W-9 forms are required for prize money. Participants not wishing to provide their social security number or fill out a NC Substitute W-9 form should enter with a paper entry form and write the word “decline” in the space for social security numbers. See information at the back of this chapter.
- Deliver exhibits to the Education Building
 - Saturday, October 7 8:00 am - 6:00 pm
 - Sunday, October 8 8:00 am - 6:00 pm
- Exhibits released from other fairs will be accepted with prior permission from Entry Department, call 919 839 4513 for details
- Exhibits will be released Monday, October 23, 8:00 am - 6:00pm. Exhibits left after this date will be discarded. The Fair is not responsible for entries left after 6:00 pm, Monday, October 23, 2023
- The **General Rules and Regulations of the Fair** will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. They can be found at the back of this chapter.
- All entries must have been prepared by the exhibitor since the 2022 NC State Fair. Anything that has been entered in a previous NC State Fair will be disqualified.
- Commercially produced entries are not allowed
- Each exhibitor may only enter once per Class
- Only one individual in a household may make an entry under a Class number.
- The same product may not be shared for entry by more than one individual.
- Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.
- Except where noted an accurate recipe must be submitted with each Canning entry. If the recipe is not included, the entry will be disqualified. Recipes become the property of the Fair. Put the recipe in a small plastic bag (non zip-lock) and bring it with you when you bring your entry to the Fair. Put only your exhibitor number on your recipe. *Need help writing a recipe? Check out “**How to write a recipe**” at the back of this chapter.*
- Exhibits will be disqualified when not in clear standard canning jars of the specified size. Please include the ring with two-piece lid jars. See individual class for size of jar.



Canning

- All Canning entries must be processed according to recognized safe methods found in the current editions of the USDA Complete Guide to Home Canning or the Ball Blue Book. Here's a link for an online book: https://nchfp.uga.edu/publications/publications_usda.html All entries must be accompanied by a recipe which includes the ingredients, amounts, processing method and processing time. Recipes should also indicate the source of the processing method, eg. USDA Guide to Home Canning, Ball Blue Book, or So Easy to Preserve (Cooperative Extension: The University of Georgia). Entries will be disqualified if recipes used are not taken from one of the safe method sources listed. Please write the recipe for each entry on a separate 3 X 5 index card and place in a plastic sandwich bag (non-ziplock bag). Bring your recipe along with your entry to the fairgrounds.
- All submitted recipes become the property of the NC State Fair.
- Labels are required in dried fruits and vegetable classes only. Labels for dried fruits and vegetables should only indicate contents and drying method. No names on labels.
- Once your entry has been accepted, judged, and displayed, the display cabinets will be locked and will not be opened for any reason during hours of fair operation. Any corrections or repairs to the entries will be done before or after Fair hours. This is for the protection of your entries.
- Point system listed is used to aid judges in selecting winners, but is not the sole factor in the awarding of ribbons and placements. A Best of Show ribbon may be given to the best entries in each category, if appropriate. Judges may make remarks and attach to the entry tag.
- Exhibits will be disqualified if not in standard canning jars of the specified size. Please include the ring with two-piece lid jars. See individual class for size of jar. Incorrect sized jars and jars with spring loaded lids will be disqualified.
- Entry tags should be attached to the canning jar using thin rubber bands. Do not use string or tape. The rubber band should touch the jar under the ring.



DIVISION 100 - CAN SPECIAL AWARDS

Class 01 – CANNED FRUIT BEST OF SHOW (DIV 101)	\$25
Class 02 – CANNED VEGETABLE BEST OF SHOW (DIV 102)	\$25
Class 03 – DRIED FRUIT & VEG BEST OF SHOW (DIV 103, 104)	\$25
Class 04 – PRESERVES, JAMS & JELLIES BEST OF SHOW (DIV 106, 107, 108)	\$25
Class 05 – PICKLES BEST OF SHOW (DIV 110)	\$25
Class 06 – YOUTH CANNING BEST OF SHOW (DIV 113, 114, 115, 116)	\$25

CANNED FRUIT

Pint or Quart Jars Recipe Required

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

DIVISION 101: CANNED FRUIT

Class 01 – APPLES, SLICED, HALVED, QUARTERED

Pint or Quart Jars

Class 02 – APPLESAUCE

Class 03 – BLACKBERRIES, DEWBERRIES

Recipe Required

Class 04 – BLUEBERRIES, HUCKLEBERRIES

*No name on recipe
Just exhibitor number*

Class 05 – CHERRIES, WHOLE, PITTED, UN-PITTED

Class 06 – FIGS

Class 07 – PEACHES, WHOLE, SLICED, QUARTERS, HALVES

Class 08 – PEARS, HALVES, SLICES

Class 09 – PLUMS

Class 10 – RASPBERRIES

Class 11 – OTHER SINGLE FRUITS, NOT LISTED

Class 12 – MIXED FRUIT

CRITERIA FOR JUDGING:

- | | |
|---|-----------|
| I. Color | 20 points |
| • that of natural fruit or vegetable. | |
| II. Liquid | 10 points |
| • appropriate for product and method of processing. | |
| III. Appearance | 40 points |
| • Uniformly well-ripened products; no defective or over-ripe fruits or vegetables.
Only young fruits and vegetables should be canned. | |
| IV. Appropriate size | 10 points |
| • Uniformity of shape and size appropriate for product | |
| V. Pack | 10 points |
| • Arrangement with reference to symmetry and best use of space within the jar.
Attractiveness of pack should be considered but not time-wasting fancy packs. | |
| VI. Jar fill | 10 points |
| • Containers should be filled to level specified by standard recommendations. | |
| * To ensure safety, pH will be tested in acidified foods prior to tasting. | |
| ** Safe Method Source: USDA Guide to Home Canning, Ball Blue Book,
or So Easy to Preserve (Cooperative Extension: The Univ. of Georgia)
https://nchfp.uga.edu/publications/publications_usda.html | |



CANNED VEGETABLES

Pint or Quart Jars Recipe Required

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

DIVISION 102 - CANNED VEGETABLES

Class 01 – ASPARAGUS

Class 02 – BUTTER BEANS, LIMA BEANS

Class 03 – BEANS - *Cooked dried beans, Kidney, Navy, Pinto, etc.*

Class 04 – GREEN BEANS - *Green, Snap and Wax*

Class 05 – BEETS

Class 06 – CARROTS - *Whole or cut*

Class 07 – CREAM STYLE CORN

Class 08 – WHOLE KERNEL CORN

Class 09 – GREENS - *Turnip, Spinach, Mustard, etc*

Class 10 – MIXED VEGETABLES - *No meat*

Class 11 – OKRA

Class 12 – FIELD PEAS - *Blackeye, Crowder, etc.*

Class 13 – ENGLISH GREEN PEAS

Class 14 – SWEET PEPPERS - *Water packed, must pressure process*

Class 15 – HOT PEPPERS - *Water packed, must pressure process*

Class 16 – IRISH STYLE POTATOES - *Peeled small whole or cubed*

Class 17 – SWEETPOTATOES - *Cubes only - no puree*

Class 18 – PUMPKIN OR WINTER SQUASH - *Cubes only. No puree*

Class 19 – BEAN SOUP - *No meat*

Class 20 – VEGETABLE SOUP - *Single vegetable or vegetable mixture, no meat*

Class 21 – SPAGHETTI SAUCE - *No meat, must pressure process*

Class 22 – SPAGHETTI SAUCE WITH MEAT - *Must pressure process*

Class 23 – WHOLE TOMATOES - *Whole, water packed*

Class 24 – CUT TOMATOES - *Halved or quartered-water packed*

Class 25 – PLAIN TOMATO SAUCE - *No other vegetables, no meat*

Class 26 – OTHER SINGLE VEGETABLE - *Not listed above*

Class 27 – TOMATO KETCHUP

Pint or Quart Jars

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY



DRIED FRUIT, VEGETABLES, HERBS

Half Pint or Pint Jars Only

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

DIVISION 103 - DRIED FRUIT

Class 01 – APPLES - RINGS OR SLICES

Class 02 – BANANAS - SLICES

Class 03 – BLUEBERRIES

Class 04 – CHERRIES

Class 05 – CITRUS PEEL

Class 06 – FIGS

Class 07 – GRAPES

Class 08 – PEACHES

Class 09 – PEARS

Class 10 – PLUMS

Class 11 – STRAWBERRIES

Class 12 – OTHER SINGLE FRUIT

Class 13 – FRUIT MIXTURES

DIVISION 104 - DRIED VEGETABLES

Class 01 – GREEN OR WAX BEANS

Class 02 – DRIED BEANS *Pinto, navy, kidney, etc.*

Class 03 – CARROTS

Class 04 – CORN

Class 05 – MUSHROOMS

Class 06 – OKRA

Class 07 – ONIONS

Class 08 – GREEN OR FIELD PEAS

Class 09 – PEPPERS

Class 10 – IRISH TYPE POTATOES

Class 11 – TOMATOES

Class 12 – SUMMER SQUASH

Class 13 – OTHER SINGLE VEGETABLE

Class 14 – VEGETABLE MIXTURES

DIVISION 105 - DRIED HERBS

Class 01 – DILL WEED

Class 02 – DILL SEED

Class 03 – SAGE

Class 04 – THYME

Class 05 – PARSLEY

Class 06 – BASIL

Class 07 – MINT

Class 08 – OTHER SINGLE HERB

Class 09 – HERB MIXTURE

Class 10 – DRIED JERKY

Half Pint and Pint Jars ONLY

*Fruits, vegetables and herbs may be dried by any method.
They should be placed in half pint or pint jars only,
with tight fitting lids.*

Label contents and give method used for drying.

*Do NOT include name on label.
Exhibitor number ONLY*



PRESERVES JAMS & JELLIES

Half Pint or Pint Jars Recipe Required

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly. Jams are made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm. Conserves are fruit mixtures of jam consistency often containing citrus. A true conserve contains nuts and raisins. Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly. Butters are pureed fruit cooked to a smooth consistency. These products should be filled to 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin). These products should be filled to within 1/4 inch of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin). All juices for jellies must be home prepared. No commercial juice may be used, unless otherwise specified. Commercial or added pectin is allowed if the recipe dictates its use.

DIVISION 106 - PRESERVES

Class 01 – CHERRY PRESERVES

Class 02 – FIG PRESERVES *No mock fig.*

Class 03 – PEACH PRESERVES

Class 04 – PEAR PRESERVES

Class 05 – PLUM PRESERVES

Class 06 – STRAWBERRY PRESERVES *No mock strawberry.*

Class 07 – OTHER FRUIT PRESERVES *Single fruit. No mock preserves.*

Class 08 – MIXED FRUIT PRESERVES

Class 09 – WATERMELON RIND PRESERVES

CRITERIA FOR JUDGING (See Rules)

- | | |
|--|-----------|
| I. Shape | 10 points |
| • small fruit should be whole and have original shape as nearly as possible;
larger fruits should maintain sliced shape | |
| II. Clearness and Color | 25 points |
| • fruit should be translucent and not too dark; liquid should be clear. | |
| III. Flavor | 30 points |
| • natural fruit flavor, not overpowered with too much sugar | |
| IV. Texture | 10 points |
| • tender, but firm and plump | |
| V. Pack and Fill | 5 points |
| • arrangement of fruit with reference to symmetry of jar; filled to 1/4" of top,
water bath processed | |
| VI. Consistency | 10 points |
| • juice should be of honey consistency or slightly jellied | |
| VII. Proportion of Syrup to Fruit..... | 10 points |
| • two-thirds fruit and one-third syrup | |



DIVISION 107 - JAMS, CONSERVES, MARMALADES, BUTTERS

Class 01 – BLACKBERRY, DEWBERRY JAM

Class 02 – BLUEBERRY, HUCKLEBERRY JAM

Class 03 – CHERRY JAM

Class 04 – FIG JAM *No mock fig.*

Class 05 – GRAPE JAM

Class 06 – PEACH JAM

Class 07 – PEAR JAM

Class 08 – PEPPER JAM

Class 09 – PLUM JAM

Class 10 – RASPBERRY JAM

Class 11 – STRAWBERRY JAM *No mock strawberry.*

Class 12 – MIXED FRUIT JAM *Any two or more*

Class 13 – ANY OTHER SINGLE FRUIT JAM

Class 14 – BLUEBERRY CONSERVE

Class 15 – CHERRY CONSERVE

Class 16 – PEACH CONSERVE

Class 17 – PEAR CONSERVE

Class 18 – PLUM CONSERVE

Class 19 – ANY OTHER CONSERVE

Class 20 – CITRUS FRUIT MARMALADE

Class 21 – PEACH MARMALADE

Class 22 – PEAR MARMALADE

Class 23 – ANY OTHER MARMALADE

Class 24 – APPLE BUTTER

Class 25 – PEACH BUTTER

Half Pint or Pint Jars

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY

CRITERIA FOR JUDGING

- I. Smoothness 20 points
 - tender fruit with smooth texture
- II. Flavor 35 points
 - natural fruit flavor, not overpowered with added ingredients or spices
- III. Consistency and Texture 30 points
 - tender and will mound in spoon; not tough, sticky, or gummy; spreads easily
- IV. Color and Clearness 10 points
 - shiny fruit color; marmalades clear with suspended citrus
- V. Jar Fill / Process 5 points
 - filled jars to $\frac{1}{4}$ " of top of standard canning jars and water bath processed



DIVISION 108 - JELLY

Class 01 – APPLE JELLY

Class 02 – BLACKBERRY OR DEWBERRY JELLY

Class 03 – BLUEBERRY OR HUCKLEBERRY JELLY

Class 04 – CORN COBB JELLY

Class 05 – CRABAPPLE JELLY

Class 06 – CONCORD GRAPE JELLY

Class 07 – MUSCADINE GRAPE JELLY *Muscadine or Scuppernong*

Class 08 – HERB JELLY *Can have commercial juice base*

Class 09 – MINT JELLY *Can have commercial juice base*

Class 10 – PEACH JELLY

Class 11 – PEPPER JELLY *Can have commercial juice base*

Class 12 – PLUM JELLY

Class 13 – RASPBERRY JELLY

Class 14 – STRAWBERRY JELLY

Class 15 – OTHER FRUIT JELLY *Single fruit not listed above*

Class 16 – FRUIT MIXTURES *Must be fruit, no vegetables*

Half Pint or Pint Jars

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY

CRITERIA FOR JUDGING

- I. Color 10 points
 - pronounced, yet natural color
- II. Clearness..... 10 points
 - transparent and sparkling
- III. Crystals 10 points
 - lack of crystals; no sign of crystallization
- IV. Flavor 30 points
 - natural fruit flavor
- V. Consistency 35 points
 - tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky, or tough
- VI. Jar Fill / Process 5 points
 - fill jars to ¼” of top of standard canning jars and process in boiling water bath

DIVISION 109 - JUICES & SYRUPS

Class 01 – ANY FRUIT JUICE

Class 02 – ANY FRUIT SYRUP

Half Pint or Pint Jars

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY

CRITERIA FOR JUDGING

- I. Color 20 points
 - typical color of well-ripened tomatoes or fruit
- II. Stability..... 15 points
 - little or no tendency to separate after standing a few minutes
- III. Absence of Defects 15 points
 - no particles of fiber, skin or seed
- IV. Flavor 45 points
 - typical ripe tomato or fruit flavor; no objectionable “off” flavor
- V. Container..... 5 points
 - juices in standard canning jars that have been water bath processed and have airtight seals and two part lids.



PICKLES, RELISHES, CHUTNEYS, SAUCES

Half Pint, Pint or Quart Jars as specified. Recipe Required

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

CRITERIA FOR JUDGING

- I. Size and Shape 10 points
 - uniform size and shape
- II. Flavor 30 points
 - natural flavor, not over-spiced
- III. Texture 30 points
 - firm, not tough, not soft
- IV. Color 15 points
 - as near natural color as possible (unless specified)
- V. Proportion of Pickle to Liquid 10 points
 - jars filled with pickles; liquid to cover and fill spaces
- VI. Jar Fill / Process 5 points
 - standard canning jars should be filled to ½” of top and processed in boiling water bath

DIVISION 110 - PICKLES

Class 01 – PICKLED ARTICHOKEs

½ Pint, Pint or Quart Jars

Class 02 – PICKLED ASPARAGUS

Class 03 – PICKLED APPLE RINGS NO MOCK APPLE

Recipe Required

Class 04 – PICKLED SLICED CINNAMON CUCUMBER RINGS

No name on recipe

Class 05 – BREAD & BUTTER PICKLES

No name on jar

Class 06 – PICKLED BEETS

Exhibitor number ONLY

Class 07 – BRINED/FERMENTED DILL CUCUMBER PICKLE

Class 08 – BRINED/FERMENTED SOUR CUCUMBER PICKLE

Class 09 – BRINED/FERMENTED SWEET CUCUMBER PICKLE

Class 10 – QUICK/FRESH PACKED DILL CUCUMBER PICKLE

Class 11 – QUICK/FRESH PACKED SOUR CUCUMBER PICKLE

Class 12 – QUICK/FRESH PACKED SWEET CUCUMBER PICKLE

Class 13 – PICKLED FIGS

Class 14 – PICKLED GREEN BEANS

Class 15 – PICKLED HOT PEPPERS, SMALL, WHOLE

Class 16 – PICKLED HOT PEPPERS, SLICED

Class 17 – PICKLED SWEET PEPPERS, WHOLE OR SLICES

Class 18 – PICKLED OKRA

Class 19 – PICKLED ONION, SMALL, WHOLE

Class 20 – PICKLED MIXED VEGETABLE

Class 21 – PICKLED PEACHES

Class 22 – PICKLED PEARS

Class 23 – SAUERKRAUT

Class 24 – PICKLED GREEN TOMATOES

Class 25 – WATERMELON RIND PICKLES

Class 26 – OTHER FRUIT PICKLES, NOT LISTED

Class 27 – OTHER VEGETABLE PICKLES, NOT LISTED

Pickles that have been brined in salt and left to ferment for at least 6 days would qualify as “fermented”.



DIVISION 111 - RELISHES & CHUTNEYS

Class 01 – ARTICHOKE RELISH

Class 02 – BEET RELISH

Class 03 – CHOW-CHOW OR GREEN TOMATO RELISH *Tomatoes, pepper, onion, cabbage, etc.)*

Class 04 – RED TOMATO RELISH

Class 05 – CABBAGE RELISH

Class 06 – CORN RELISH

Class 07 – SOUR CUCUMBER RELISH

Class 08 – SWEET CUCUMBER RELISH

Class 09 – ONION RELISH

Class 10 – OTHER MIXED VEGETABLE RELISH, NOT LISTED

Class 11 – FRUIT RELISH

Class 12 – FRUIT CHUTNEY

Class 13 – VEGETABLE CHUTNEY

*To ensure safety, pH will be tested
in acidified foods prior to tasting.*

½Pint, Pint or Quart Jars

DIVISION 112 - SALSAS & SAUCES

Class 01 – GREEN SALSA

Class 02 – RED SALSA

Class 03 – BARBECUE SAUCE

Class 04 – HOT CHILI SAUCE

Class 05 – TACO SAUCE

Class 06 – ANY OTHER MEATLESS SPICY SAUCE

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY

DIVISION 113 - YOUTH PRESERVED FOODS, AGES 9-17

Class 01 – APPLES - PINT OR QUART JARS

Class 02 – APPLESAUCE - PINT OR QUART JARS

Class 03 – BLACKBERRIES, DEWBERRIES, BLUEBERRIES - PINT OR QUART JARS

Class 04 – WHOLE CHERRIES *Pitted or un-pitted* - PINT OR QUART JARS

Class 05 – PEACHES *Whole or slices* - PINT OR QUART JARS

Class 06 – PEARS *Halves or slices* - PINT OR QUART JARS

Class 07 – OTHER FRUIT NOT LISTED - PINT OR QUART JARS

Class 08 – FRUIT JUICE - PINT OR QUART JARS

Class 09 – TOMATOES, WHOLE OR QUARTERED *Water packed* - PINT OR QUART JARS

Class 10 – TOMATO JUICE - PINT OR QUART JARS

Class 11 – GREEN, SNAP, OR WAX BEANS - PINT OR QUART JARS

Class 12 – COOKED DRIED BEANS *Kidney, Pinto, Navy, etc.* - PINT OR QUART JARS

Class 13 – SWEET PEPPERS *Not pickled* - PINT OR QUART JARS

Class 14 – HOT PEPPERS *Not pickled* - PINT OR QUART JARS

Class 15 – OTHER VEGETABLE, NOT LISTED - PINT OR QUART JARS

Presented by

Wegmans



DIVISION 114 - YOUTH DRIED FOODS, AGES 9-17

Class 01 – DRIED APPLES RINGS OR SLICES - HALF PINT OR PINT JARS

Class 02 – DRIED BEANS, KIDNEY, PINTO, NAVY, ETC.- HALF PINT OR PINT JARS

Class 03 – DRIED PEPPERS - HALF PINT OR PINT JARS

Class 04 – DRIED CULINARY HERB OR HERB MIXTURE - HALF PINT OR PINT JARS

Class 05 – DRIED TOMATOES - HALF PINT OR PINT JARS

DIVISION 115 - YOUTH JELLIES, JAMS & BUTTERS, AGES 9-17

Class 01 – APPLE JELLY - HOME MADE JUICE - HALF PINT OR PINT JARS

Class 02 – GRAPE JELLY - HOME MADE JUICE - HALF PINT OR PINT JARS

Class 03 – PEPPER JELLY OR JAM - HALF PINT OR PINT JARS

Class 04 – OTHER JELLY, NOT LISTED - HALF PINT OR PINT JARS

Class 05 – PEAR PRESERVES - HALF PINT OR PINT JARS

Class 06 – STRAWBERRY PRESERVES - HALF PINT OR PINT JARS

Class 07 – OTHER PRESERVES, NOT LISTED - HALF PINT OR PINT JARS

Class 08 – PEACH JAM - HALF PINT OR PINT JARS

Class 09 – BLUEBERRY JAM - HALF PINT OR PINT JARS

Class 10 – BLACKBERRY JAM - HALF PINT OR PINT JARS

Class 11 – STRAWBERRY JAM - HALF PINT OR PINT JARS

Class 12 – OTHER JAM, NOT LISTED - HALF PINT OR PINT JARS

Class 13 – APPLE BUTTER - HALF PINT OR PINT JARS

Class 14 – OTHER FRUIT BUTTER, NOT LISTED - HALF PINT OR PINT JARS

DIVISION 116 - YOUTH PICKLES & RELISHES, AGES 9-17

Class 01 – BREAD & BUTTER PICKLES - HALF PINT, PINT, OR QUART JARS

Class 02 – SWEET CUCUMBER PICKLES - HALF PINT, PINT, OR QUART JARS

Class 03 – SOUR CUCUMBER PICKLES - HALF PINT, PINT, OR QUART JARS

Class 04 – OTHER VEGETABLE PICKLES - HALF PINT, PINT, OR QUART JARS

Class 05 – RELISH, ALL TYPES - HALF PINT, PINT, OR QUART JARS

Class 06 – PICKLED PEACHES - HALF PINT, PINT, OR QUART JARS

Class 07 – SALSA - HALF PINT, PINT, OR QUART JARS

Recipe Required

No name on recipe

No name on jar

Exhibitor number ONLY

Presented by

Wegmans



How to write a recipe

Recipes for NC State Fair Contests must be typed.

They can be submitted electronically by email to: ncsfCompetitions@ncagr.gov or uploaded if you are entering online.

Recipes are not judged, they are reviewed to ensure that safety procedures are followed.

There is no need to decorate your recipe with photos or drawings.

Recipes may be posted on the state fair website.

1. Give your recipe a title

- *If the recipe is adapted from another recipe, tell us where it came from.*

2. Explain the number of servings and serving size

3. List all the ingredients

- *List all ingredients in order of use.*
- *Include measurements such as cups, tablespoons, ounces, etc.*
- *If the recipe has different elements, make a different ingredient list for each element*
- *Any ingredients used at the same time, list them in descending order according to volume.*
- *Don't use two numerals together, list second number in parenthesis.
example: "1 (8-ounce) package cream cheese."*
- *Capitalize the first letter of any ingredient that begins a sentence*
- *If preparation of an ingredient is simple, include technique in the ingredient list.
example: "1 stick butter, softened."*
- *If ingredient is used more than once, list the total amount where it is first used, then add "divided."
Indicate the amount used at each step.*
- *Use generic names of ingredients except when mentioning sponsored ingredients*

4. Explain the preparation method

- *Indicate the size of bowls and cookware - "large mixing bowl"*
- *Be as short and concise as possible.*
- *With instructions for the stove-top, indicate level of heat - "Simmer over low heat."*
- *State exact or approximate cooking times.*
- *Separate each step into a different paragraph.*
- *Include serving instructions - how to plate, how to garnish.*
- *The last instruction should be regarding storage, if applicable.*

5. Test your recipe

- *Make sure they work, the amounts and serving sizes are correct, and that they taste as great as you claim.*

REGISTRATION TIPS

READ THE RULES before you fill out any entry registration form.

There are Department Rules in the front of each chapter & General Rules for Exhibitors at the back.

The deadline to register your entries in a fair competition is

SEPTEMBER 15th.

NEW - Paper entry forms are limited to **20 ENTRIES TOTAL.**

You can enter in multiple departments using different forms but the paper form overall total is limited to 20 entries.

ONLINE ENTRY IS UNLIMITED.

NEW - **SOCIAL SECURITY NUMBERS** are required if you enter online (they used to be optional).

If you don't want to give your social security number write **DECLINE** in the space for social security numbers on the paper entry or write 999-99-9999 if you are registering online.

NEW - **NC SUBSTITUTE W-9 FORMS** are required if you want to receive prize money. This is in addition to your SSN.

You must give your social security number and submit your NC Substitute W-9 form **WHEN YOU REGISTER.**

If you don't want to fill out a NC Substitute W-9 form, you should enter by paper entry form and mail it in by the deadline. You can still enter any fair competition, but you won't receive prize money. (Ribbons = Yes!)

Fillable Form Steps: Click the NC Substitute W-9 link; **DOWNLOAD** the file to your system; **NAME IT** your full name and save it; **CLOSE** the linked page; **OPEN** your saved file; **FILL IT OUT**, finally **UPLOAD IT** to Showworks when prompted. The fillable form will ask you for a digital signature. If you want to bypass this, print the form, fill it out manually, sign it, scan it, upload it or mail it in.

If you can't mail your form by September 15, bring it with you when you deliver your entries.

Use these tips when you fill out your NC Substitute W-9 form.

Understand that you cannot smudge or scratch out or otherwise correct mistakes on the form. If you need to, start over with a clean document.

The required fields are *1, *2, *4, *6, *8, *9, *12,*13, and section 2 at the bottom.

Most people will be entering as **INDIVIDUALS** and will use their Social Security Number as their tax ID.

You need to register with your full legal name - the way it is written on your SSN Card.

If you don't have your card, write your name the way it is written on your Driver's License or any other government document. You cannot use someone else's name, social security number or address. If your name, address or social security number has changed recently, you will need to fill out page 2 of the NC Substitute W-9 form.

Some will be entering as a **FARM or BUSINESS** and will use an EIN Number.

If you are using an EIN you must register using the name of the business.

You must use the address on record for that business.

You cannot mix and match names and addresses between personal & business.

If the information for the business has changed, you will need to fill out page 2 of the NC Substitute W-9 form and provide the old and the new information.

Some will be entering as an **Association, Group or School**.

You will need to use an EIN Number or Social Security Number (if that is how your home school is set up) and the address on record. You cannot mix and match names, addresses and EIN Numbers. If the name, address or tax ID number has changed recently you will need to fill out page 2 of the NC Substitute W-9 form.

If you are using a shared tax ID (where more than one group or address shares the same tax ID) like a 4-H Chapter or a school that is part of a public school association, you will need to include your information in the Remittance Address section (Number 7) on the right hand side of the form. You cannot have the prize money sent to your home address or a different school. Most county public school associations have pre-filled out and signed NC Substitute W-9 forms available from their headquarters. You will need to add your school's name and address to the document so that the prize check comes to you and not the county headquarters. Add it in the Remittance Address section (Number 7) on the right hand side, middle of the page.

NC STATE FAIR ENTRY FORM

REGISTRATION DEADLINE: FRIDAY, SEPTEMBER 15, 2023

Exhibitor's Legal Name:

First Name, Middle Initial, Last Name - as it appears on your social security card, driver's license or any government document

Exhibitor's Legal Address:

Street Address - R.F.D., PO Box or Apartment Number)

City, State, Zip

County

E-mail address

Phone

_____/_____/_____
Birth Date

Exhibitor Social Security Number:

- _____
- Exhibitors are allowed to register for competitions without disclosing their Social Security Number.
 - Choosing NOT to disclose their SSN at the time of registration forfeits any and all prize money.
 - Prizes such as ribbons, medals, rosettes and plaques will still be awarded.
 - State Fair staff WILL NOT contact winning exhibitors following the fair who did not submit their SSN at the time of registration.
 - State Fair staff WILL NOT accept any calls/emails/etc. from winning exhibitors who chose not to disclose their SSN.

IMPORTANT IRS INFORMATION: Internal Revenue Service (IRS) regulations require that we have the Social Security Number (SSN) or Taxpayer Identification Number (TIN) which corresponds to the name to whom the check for prize money is written. If we are notified by the IRS that the SSN or TIN does not match the name of record, we will have to backup withholding taxes and you may be subject to a \$50 penalty by the IRS. A separate form should be used for each SSN/TIN. You must provide this information to be eligible for prize money. Also IRS regulations state that any prize money totaling \$600 or more in a calendar year must be reported on a Form 1099.

Exhibitor Signature: _____


By signing this form you are agreeing to the terms and conditions concerning social security numbers and all state fair rules and regulations.

MAIL FORM TO: NC State Fair Entry Office 1010 Mail Service Center Raleigh NC 27699-1010

PAPER ENTRY FORMS ARE LIMITED TO 20 ENTRIES
Unlimited Online Entry at www.ncstatefair.org or <http://ncsfge.fairwire.com>

USE THIS GUIDE WHEN FILLING OUT YOUR NC SUBSTITUTE W-9 FORM.

Note that items marked with a red asterisk (*) are required.

NC Office of the State Controller (IRS Form W-9 will not be accepted in lieu of this form) *Denotes a Required Field	STATE OF NORTH CAROLINA SUBSTITUTE W-9 FORM Request for Taxpayer Identification Number			
Section 1 – Taxpayer Identification	*1. <input checked="" type="checkbox"/> Social Security Number (SSN), OR <input type="checkbox"/> Employer Identification Number (EIN), OR <input type="checkbox"/> Individual Taxpayer Identification Number (ITIN) *2. Your Social Security Number Here (PRESS THE TAB KEY TO ENTER EACH NUMBER)		Please select the appropriate Taxpayer Identification Number (EIN, SSN, or ITIN) type and enter your 9-digit ID number. The U.S. Taxpayer Identification Number is being requested per U.S. Tax Law. Failure to provide this information in a timely manner could prevent or delay payment to you or require The State of NC to withhold 24% for backup withholding tax.	
	*4. Legal Name (as shown on your income tax return): Your Name Here		3. Dunn & Bradstreet Universal Numbering System (DUNS) (see instructions)	
	5. Business Name/DBA/Disregarded Entity Name, if different from Legal Name:		(PRESS THE TAB KEY TO ENTER EACH NUMBER)	
	Contact Information			
	*6. Legal Address (DO NOT TYPE OR WRITE IN THIS FIELD)		7. Remittance Address (Location specifically used for payment that is different from Legal Address, if applicable)	
	*Address Line 1: Your Street Address Here		Address Line 1:	
	Address Line 2:		Address Line 2:	
	*City City		City	
	*State State		State	
	*Zip (9 digit) Zip Code		Zip (9 digit)	
	*County		County	
	*8. Contact Name: Your Name - or your parent' or guardian's name			
*9. Phone Number: Your Phone Number				
10. Fax Number:				
11. Email Address: Your Email Address				
*12. Entity Type <input checked="" type="checkbox"/> Individual/Sole Proprietor/Single-member LLC <input type="checkbox"/> C-Corporation <input type="checkbox"/> S-Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/Estate <input type="checkbox"/> Other _____ <input type="checkbox"/> Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) _____ Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is not disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.		*13. Entity Classification <input type="checkbox"/> Medical Services <input type="checkbox"/> Legal/Attorney Services <input type="checkbox"/> NC Local Govt <input type="checkbox"/> Federal Govt <input type="checkbox"/> NC State Agency <input type="checkbox"/> Other Govt <input checked="" type="checkbox"/> Other (specify) Contest Winner	14. Exemptions (see instructions) Exempt payee code (if any): Exemption from FATCA reporting code (if any):	
Under penalties of perjury, I certify that: 1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me), and 2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding because of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding, and 3. I am a U.S. citizen or other U.S. person (defined later in general instructions), and 4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.				
Certification instructions: Please refer to the IRS Form W-9 located on the IRS Website (https://www.irs.gov/):				
*Printed Name: Printed name		*Printed Title: Individual		
*Authorized U.S. Signature: Signature Parent or guardian can sign if necessary		*Date: Date		

You can digitally sign your NC Substitute W-9 form or manually sign a printed copy. Printed forms can be scanned and uploaded as a document.

GENERAL FAIR RULES FOR EXHIBITORS

- Exhibitors are encouraged to make all entries early. The right is reserved to reject any entry.
- In most divisions, competition is limited to residents of North Carolina.
- All entries must be made in the name of the owner, breeder, manufacturer, grower, producer or one whose skill the exhibit represents. A firm, to be entitled to exhibit as such, must have been organized not less than 30 days prior to the closing date for entries and such firm must have been organized as a bona fide firm for the purpose of producing or buying and selling the articles or animals it proposes to exhibit in the name of such firm. A firm will be regarded as one exhibitor.
- Official printed forms or copies of forms must be used in making applications for entry. Be sure to fill out the application form completely, accurately and legibly.
- No article or animals will be entitled to exhibition space until proper entry has been made.
- Entry fees are required in some departments.
- Unclaimed exhibits from competitive departments will be considered abandoned if not called for within one week after the official closing of the Fair and may be disposed of as the Manager of the Fair sees fit.
- All exhibits must be officially entered in the Fair on official entry forms provided for that purpose, before the closing date for entries in the department. No article or animal will be entitled to space or considered in the judging until proper entry has been made. Removal of exhibits before the date and time specified will be cause for forfeit of all premiums won, all fees paid and the right to further participation in the Fair.
- All exhibits will be numbered and recorded in the books of the proper department and class and exhibit tag with corresponding numbers will be issued. This tag must be securely attached to the exhibit and must remain on the exhibit throughout the Fair.
- The State Fair assumes no responsibility for the incorrect tagging of exhibits.
- Entries may be shipped via UPS or Fed Ex (signature required) to:
NC State Fair Attn Entry Department 4285 Trinity Road Raleigh NC 27607
- The management will not be responsible for delayed shipments which arrive at the Fair too late to be considered in the judging. All reasonable care will be given to all exhibits; however, exhibits are entered at the exhibitor's risk. The Fair and staff are not responsible for damage or loss at any time.
- Division Directors and Department Superintendents will have full authority over allocation of space.
- If the claim check is lost, such loss should be reported promptly and it will be necessary for the exhibitor to furnish the Department Superintendent or Competitive Exhibits Coordinator proof of ownership of the article on exhibit.
- Exhibits entered in competitions which are not claimed within one week after the close of the Fair will be considered to have been abandoned by the exhibitor and will be disposed of as the Manager of the Fair sees fit.
- The Fair management reserves the right to reject any exhibit which does not reflect merit and which would not be a credit to both the exhibitor and the Fair.
- Division Directors, Department Superintendents, and/or Judges must report disqualification of entries to the Manager of the State Fair immediately after such action is taken. Under no circumstances will judging be considered official and premiums paid in a class where disqualification is recommended until approval of the disqualification(s) is obtained from the fair manager.

- Decision of the judges will be final and no appeal will be considered except in cases of protest in writing, with strong evidence of fraud or violation of the rules of the Fair. Protests must be in writing and filed with the State Fair Manager within twenty four hours of the day following the award and must be accompanied by a protest fee of \$5.00 which will be retained by the Fair if the protest is not sustained. The State Fair Manager will appoint a committee to consider the protest and all interested parties will be notified of the time of the hearing and will be given an opportunity to be heard. The rules of the International Association of Fairs and Expositions governing appeals will be those of the North Carolina State Fair.
- Entries made in wrong classes risk not being judged, and may be moved to the proper class by the Department Supervisor or Competitive Exhibits Coordinator with the permission of the exhibitor.
- Judges will not award premiums or ribbons to any article or animal that does not qualify for one of the classes in the State Fair Premium List.
- The NC State Fair is under no obligation to display every item entered.
- Premium checks will be mailed to all exhibitors no later than 60 days after the fair. Errors in premium statements will be corrected until January 31, 2024 after which time the books of the 2023 Fair are closed.
- Photographs of exhibits and winners will be taken by official photographers of the NC State Fair. Exhibitors hereby grant the NC State Fair permission to utilize photographs, images, or likenesses in whole or in part for use in official NC State Fair publications and promotions.
- The following colors of ribbons will be used to designate awards:
 - Grand Champion Purple
 - Reserve Champion Lavender
 - First Place Blue
 - Second Place Red
 - Third Place White
 - Fourth Place Pink
 - Fifth Place Yellow
 - Sixth Place Dark Green
 - Seventh Place Light Green
 - Eighth Place Tan
 - Ninth Place Gray
 - Tenth Place and above Light Blue